

# baxter's long lunch.

Round up your crew and enjoy the beach views. Lavishly lose your day, as your long lunch turn into a soiree. Captain Baxter is the home of the long lunch.

3 hours | Booking start time between 12pm - 1pm  
4 - 20ppl

## 99.0 PER PERSON

### Snacks

Duck sausage bao, hoisin, cucumber, kumquat  
Miso waffle, smoked salmon, yuzu cream

### Starters

Whipped tofu, mushroom xo, cassava (gf, vg)  
Fried chicken, kimchi spice, mango & pineapple hot sauce (gf)

### Shared Main

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)  
Fried potato, gochujang, curry leaf (vg, gf)  
House salad, pickled shallots, yuzu, radish (vg, gf)

### 3-HOUR BEVERAGE PACKAGE

Brut Cuveé, Sauvignon Blanc, Shiraz Cabernet  
Carlton Draught, Corona, Peroni, Cascade Light  
Mocktails, soft drink, juice, tea, coffee

## RECOMMENDED ADD ONS

### ADDITIONAL MAIN + 10.5pp

Lamb shoulder, crying tiger sauce, labneh (gf)

### SHARED DESSERT + 10.5pp

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)  
Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)  
Tea & coffee

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies





# baxter's banquet.

85.0 PER PERSON

Chandon Garden Spritz on arrival

*Snacks*

Duck sausage bao, hoisin, cucumber, kumquat  
Bluefin tuna, nashi pear, goat's curd, nori rye cracker  
Miso waffle, smoked salmon, yuzu cream

*Starters*

Whipped tofu, mushroom xo, cassava (gf, vg)  
Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

*Shared Main*

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)  
Lamb shoulder, crying tiger sauce, labneh (gf)  
Fried potato, gochujang, curry leaf (vg, gf)  
House salad, pickled shallots, yuzu, radish (vg, gf)

Chefs petit fours, tea & coffee

## RECOMMENDED ADD ONS

Appellation oysters, shiso mignonette (gf) + 6.5pp

### SHARED DESSERT + 10.5pp

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)  
Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)  
Tea & coffee

## BAXTER'S MARTINI TREE + 255.0

12 martinis of your choice

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies

# sailor's banquet.

95.0 PER PERSON

Chandon Garden Spritz on arrival

## *Snacks*

Duck sausage bao, hoisin, cucumber, kumquat

Bluefin tuna, nashi pear, goat's curd, nori rye cracker

Miso waffle, smoked salmon, yuzu cream

## *Starters*

Whipped tofu, mushroom xo, cassava (gf, vg)

Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

## *Shared Main*

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

Fried potato, gochujang, curry leaf (vg, gf)

House salad, pickled shallots, yuzu, radish (vg, gf)

## *Shared Dessert*

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)

Tea & coffee

## RECOMMENDED ADD ONS

Appellation oysters, shiso mignonette (gf) + 6.5pp

BAXTER'S MARTINI TREE + 255.0

12 martinis of your choice

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies





# **captain's banquet.**

**118.0 PER PERSON**

Chandon Garden Spritz on arrival

*Snacks*

Rock oysters, shiso mignonette (gf)

Duck sausage bao, hoisin, cucumber, kumquat

Bluefin tuna, nashi pear, goat's curd, nori rye cracker

Miso waffle, smoked salmon, yuzu cream

*Starters*

Whipped tofu, mushroom xo, cassava (gf, vg)

Hiramasa kingfish, yuzu kosho, pickled fennel (gf)

*Shared Main*

Half chicken, black pepper sauce, green garlic chimichurri, Thai basil (gf)

Lamb shoulder, crying tiger sauce, labneh (gf)

Fried potato, gochujang, curry leaf (vg, gf)

House salad, pickled shallots, yuzu, radish (vg, gf)

*Shared Dessert*

Calamansi tart, elderflower, white chocolate, almond (v, gf, n)

Dark chocolate mousse, coconut ice cream, sesame peanut brittle (v, gf, n)

*Tea & coffee*

*Petite espresso martini or white chocolate & passionfruit martini to finish*

## **RECOMMENDED ADD ONS**

**BAXTER'S MARTINI TREE + 255.0**

12 martinis of your choice

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts

*Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies*